

20% gratuity added to all checks

Appetizers

Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -12

Eggplant Chip "Nachos" | mozzarella, jalapeño, pico de gallo, avocado (V) -10

Crispy Brussel Sprouts | ginger-sesame dressing, spicy aioli (V) -9

Four Onion Dip | house-made chips (V, GF) -6

Steamed Bao Buns | choice of two: bacon jam or BBQ jackfruit (V) -10

Guinness Milk Stout Soft Pretzels | beer cheese (V) -6

House-Made Pimento Tater Tots | siracha ketchup (VG, GF) -5

Dry aged Skirt Steak Tacos | avocado smash, pico de gallo, charred salsa -9

Tempura Pickle Chips | Russian dressing - 6

Shrimp Tacos | chipotle slaw, pico de gallo -9

Salads & Soups

Add to any salad: chicken 5 | salmon 6 | steak 8 | veggie burger patty 5

Heirloom Spinach* | green goddess, smoked almonds, parmesan (V, GF) -12

Baby Gem Caesar | croutons, parmesan, Caesar dressing (V, GFP) -12

Firehouse Chili | beef, corn, white beans, sour cream, jalapeño cornbread (GFP) -5/8

Veggie Chili | mushroom, white beans, corn, jalapeño cornbread (VG, GFP) -5/8

Entrees

★ Roasted Atlantic Salmon | tuscan white beans, porcini pate,
almond- red pepper pesto (GF) -22

Spinach Fettuccini | san marzano tomato, garlic, basil truffle burrata (V) -16

Vegan Curry Bowl | kimchi fried rice, yellow curry, vegetables (VG, GF) -18

Sandwiches

Served with crispy french fries. Sub tater tots, salad or soup/chili -3
Add bacon or avocado to any sandwich -2

Dry-Aged Cheeseburger | cheddar, smoked onion jam, lettuce, tomato,
black pepper mayo -15

Veggie Burger* | cashews, cheddar, smoked onion jam, lettuce, tomato, pickle,
black pepper mayo (V) -15

Mission Style Veggie Burrito | cheddar, avocado, pico de gallo, lime crema,
tortilla chips(V, VGP) -12

Ahi Tuna Burger | cabbage slaw, avocado, pickled ginger, spicy mayo -16

Nashville Hot Chicken | potato bun, whiskey, maple, pickles, slaw -15

House-Made Half Smoke | sautéed onions, mustard, chips -12
-add chili \$2, chili & cheese \$3
-sub Beyond Brat(VG) \$2

Hot Reuben | choice of house smoked Pastrami or Mushroom Salami, marble rye,
sauerkraut, Russian dressing, provolone -14

Cuban Sandwich | house smoked ham, marinated pork loin, provolone, pickles,
mayo, mustard -14

Sweets

Graham Cracker-Chocolate Brookie | butterscotch, vanilla ice cream -6

Ask about our House Made Hot Sauces \$9 each or 3 for \$25

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Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
DC Brau Pils		Washington, DC	4.5%	\$7
German Pilsner- Clean, crisp, and light. Classic everyday brew made with German Heirloom Pilsner Malt and Halertau Tradition hops.				
Union Mountain Girl		Baltimore, MD	5.0%	\$7.5
Hefeweizen -Aromatic and flavorful hefeweizen with notes of banana and spice.				
Down East Original Blend		Boston, MA	5.1%	\$7
Hard Cider- Unfiltered craft cider that uses culinary apples like Red Delicious, Yellow Delicious, and McIntosh. Crisp and juicy. (GF)				
Burley Oak Sorry Chicky		Berlin, MD	4.4%	\$8.5
Sour Ale- A dry hopped sour beer for the IPA lover looking for something new. This flavor combo creates a unique and extreme sensory experience.				
Boulevard Tank 7		Kansas City, MO	8.5%	\$8.5
Saison/Farmhouse Ale - Complex and powerful. Begins with a surge of juicy aromatics, finishes long, dry, and spicy.				
Harpoon Celtic Ale		Boston, MA	5.4%	\$7
Red Ale- Deep ruby color with a medium body, balanced malt with a touch of roasted barley creates a rich Irish ale.				
Key Brewing Rye Porter		Dundalk, MD	5.5%	\$7
Rye Porter- A dark, earthy and robust beer with a rye twist. Perfect for winter.				
Firestone Lager		Paso Robles, CA	4.5%	\$7
Lager- Made in the all-malt Munich Helles style creates a crisp, dry base with a soft mouthfeel. German hops provide a very slight bitterness.				
Southern Tier Live		Lakewood, NY	5.5%	\$7
American Pale Ale - Strong citrus hops balanced with malt breadiness. Excellent session beer.				
Sloop Brewing Juice Bomb		E. Fishkill, NY	6.5%	\$7.5
Hazy IPA - Outstanding new unfiltered brew, bursting with citrus flavor that's balanced with a touch of bitterness on the finish.				
Cigar City Jai Alai		Tampa, FL	7.5%	\$7.5
IPA- A bold and citrusy IPA with notes of tangerine and candied orange peel. A subtle caramel note provides balance to the hoppy bitterness and rich malt character.				
Left Hand Milk Stout		Longmont, CO	6.0%	\$7.5
Stout- Nitro stout with notes of roasted chocolate malt and coffee creates to create a rich and robust beer balanced with light caramelized sugar.				

Draft COMBO: Southern Tier Live Draft & a Shot of Deadwood Rye- \$11

Craft Bottles & Cans

Light & Crisp

Hofbrauhaus OG 5.1% \$7
Rothaus Pils 5.1% \$8

Malty/Lager

New Belgium Fat Tire 5.2% \$7
Long Trail Ale 5.0% \$7

Pale Ales

Cigar City Guayaberra 5.5% \$7
Right Proper RBW 5% \$7

Wheat

DC Brau El Hefe Speaks 5.2% \$7
3 Floyds Gumballhead 5.6% \$7

Sour

Union Old Pro Gose 4.2% \$7
Two Roads Passionfruit 16oz \$10

IPAs

Jailbreak SLF 7% \$7
Bell's Two Hearted 16oz 7% \$8
Stone Delicious 7.7% \$7.5

Dark and/or Roasty

Deschutes BB Porter 5.2% \$7
Oskar Blues Ten Fidy 10.5% \$9
Maui Coconut Porter 6% \$7

Belgian

New Belgium Tripel 8.5% \$7
3 Stars Peppercorn Saison 6.5 \$7
Unibroue La Fin du Monde 9% \$9

Double IPAs

Oliver BMORE Hazy 8% \$9
Six Point Resin 9.1% \$9

Hard Cider

Anxo Cidre Blanc 6.9% \$8
Graft Lost Tropic 6.9% \$8

Spiked Seltzer

Truly Lime 5% \$7
Wild Basin Blk Raspberry 5% \$7
Peak Organic GF Blkbry Lime 5%

Fruity

LH Flamingo Dreams 4.7% \$8
Seadog Blueberry Wheat 4.6% \$7
Schofferhoffer 12oz 2.5% \$7

Suds

High Life-5 Miller Lite-5 Peroni-5 Natty Boh-5 Bitburger (NA)-5 Guinness Tall-8 Blue Moon-7 Narragansett Lager Tall-5 Dogfish Head Lo-Cal IPA -7 Omission Pale Ale (GF)-5

House Cocktails

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Innovative

Kombucha Cocktail- 13

Titos Vodka, Lemon,
House made Apple Ginger Kombucha

Coconut - 14

Coconut-Washed Sagamore Spirit Rye,
Mint, Shaved Ice

Tropical and Citrus - 13

Flor de Cana Rum, Tropical and Citrus
Fruits, Green Tea,
Clarified Milk, Spice Blend

House Old Fashioned -12

Four Roses Bourbon, Simple,
Angostura Bitters, Orange Bitters

In House Barrel Aged Old Fashioned- 14

Four Roses Bourbon Barrel Aged in
House, Simple, Barrel Aged and Orange
Bitters

Sazerac -12

Redemption Rye, Grand Marnier,
Peychaud's Bitters, Absinthe Rinse

Dark and Stormy -12

Cotton & Reed Mellow Gold Bourbon
Barrel Aged Rum, Gosling's Ginger Beer,
Lime

Moscow Mule-11

Smirnoff Vodka,
Gosling's Ginger Beer, Lime

Maryland Mule -12

Sagamore Rye, Gosling's Ginger Beer,
Lime

House Favorites

Cucumber Smash -13

Nolet's Gin, Cucumber, Mint, Lemon

Rouge and Rosemary -12

Rosemary-Infused Vodka,
Grapefruit, Honey, Lemon

El Amor Prohibido -13

Del Maguey Vida Mezcal,
Passionfruit Puree, Fresno Pepper, Ginger, Mint

Smoky Pineapple Margarita -14

El Silencio Mezcal, Grand Marnier, Pineapple, Lime

Ruth Bourbon Ginsburg -13

Redemption Bourbon, Sweet Vermouth, Caraway, Coriander, White Pepper, Lemon

Sage Advice -13

Bulleit Bourbon, Sage-Infused Honey, Blackberry, Lemon

Red Sangria -9

Apple, Citrus, and Spice

Wine

White

Angelini
Pinot Grigio
Italy, 2018

\$8/30

Pieropan
Soave
Italy, 2017

\$10/40

Nakeas
Chardonnay
Spain, 2018

\$8/30

Fernlands
Sauvignon Blanc
New Zealand, 2017

\$9/34

Red

La Petite Perriere \$10/38
Pinot Noir
France, 2018

Las Rocas \$9/34
Garnacha
Spain, 2017

Casa de Campo \$8/30
Malbec
Argentina, 2018

Altos \$9/36
Cabernet Sauvignon
Mendoza, AR, 2018

Sparkling & Rose

Casa Canevel \$12/46
Prosecco DOC
Italy

Chandon Brut \$13/50
Champagne
CA, 2016

Chandon Rosé \$13/50
Sparkling Rose
CA, 2016

Fortant Rosé \$9/32
Still Rosé
France, 2019

Classics